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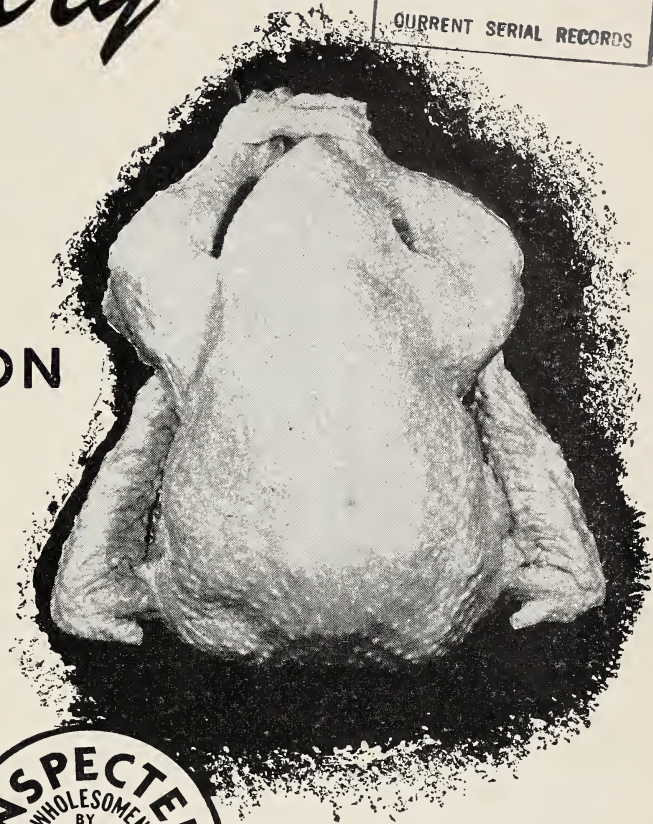
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Poultry

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GRADING AND INSPECTION



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Agriculture Information Bulletin No. 173

Agricultural Marketing Service
UNITED STATES DEPARTMENT OF AGRICULTURE

The purpose of this bulletin is to describe grading and inspection of poultry so that consumers, producers, and marketing agencies can understand each process and its function in a sound marketing program.

Producers and consumers both stand to gain from a dependable quality determination and a reliable inspection for wholesomeness. These programs make it possible for producers to receive a greater return for better quality, and for consumers to compare prices in relation to quality and make the most economical use of their food dollar.

The regulations for inspection and the standards for determination of quality presented in this bulletin have been successfully applied on a large scale. Recognizing the value of a sound inspection program, Congress enacted legislation on August 28, 1957, which requires that all poultry and poultry products moving in interstate or foreign commerce be inspected for wholesomeness.

The experience gained during the years 1927 through 1957 in developing and applying inspection techniques and criteria was of great value in the preparation of the regulations required for administering the compulsory inspection service. The voluntary poultry inspection service is available for processors engaged in intrastate business only.

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Poultry

GRADING AND INSPECTION

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INTRODUCTION

Modern merchandising techniques and the trend toward greater specialization in the commercial production of poultry have brought about major changes in the marketing of poultry products.

Production of young chickens and turkeys on a year-round basis, coupled with spectacular gains in efficiency of production and processing, has greatly increased the supply of poultry meat.

The year-round marketing of young chickens and turkeys at competitive prices has resulted in making these poultry items popular as a daily display in the refrigerated and frozen food cases and on the meat counters of foodstores.

Poultry in a variety of forms is widely available. A partial list includes chilled or frozen ready-to-cook whole birds; cut up parts of chicken and turkey; frozen chicken and turkey pies; frozen fried chicken and roast turkey dinners; canned boneless chicken and turkey

meat; canned whole or half chickens; chicken soup; and mixtures with other foods, such as chicken and noodles and chicken and vegetables.

As the volume of poultry products increased and modern merchandising techniques developed, some means of standardizing and differentiating the product for the final consumer became necessary. Consumers' demand for a wholesome standardized and graded product contributed to the development and growth of inspection and grading services.

The Poultry Products Inspection Act prohibits the movement in interstate commerce of poultry products which are unwholesome, adulterated, or otherwise unfit for human food. The application of the Act tends to eliminate unfair competition, result in a more uniform price structure, and increase the confidence of consumers in poultry products.

NEED FOR UNIFORM STANDARDS FOR QUALITY AND PROCESSING REGULATIONS

Sanitary processing, inspection for wholesomeness, and grading for quality are necessary in the development of a sound marketing program for poultry products.

Sanitary processing means that the poultry is slaughtered, dressed, and eviscerated in a clean manner and is packaged in such a way as to assure that it will be kept clean on its way to the consumer's kitchen. Inspection for wholesomeness means that each bird is thoroughly examined for evidence of disease or other condition which would cause part or all of the carcass to be unfit for food.

Grading for quality is the process by which birds of different qualities are sorted and packaged according to standards established for the factors which determine quality.

The need for uniform standards for quality and processing regulations for poultry products has been accentuated in recent years due to the rapid growth of the poultry meat industry. Competition for distant markets, involving interstate shipments, necessitates the use of understandable grade terms which can be used with confidence by buyer and seller.

Some advantages of marketing poultry on a graded basis may be stated briefly as follows:

To Producer

1. Encourages production of better quality poultry.
2. Stimulates breeders to select for meat type.
3. Increases returns to producers of better quality poultry.
4. Furnishes a reliable basis for evaluating market price reports.

To Processors

1. Provides basis for developing a quality improvement plan.

2. Lowers processing and handling costs.
3. Attracts producers of high quality poultry.
4. Facilitates direct sale to retail distributing agencies.

To Wholesalers and Jobbers

1. Provides a reliable basis for determining values.
2. Reduces costs of handling.
3. Reduces effort and costs in retaining old accounts and securing new ones.
4. Makes it possible to pay and obtain higher prices for uniform quality packs.
5. Eliminates need for personal inspection of products.

To the Retailer

1. Reduces handling costs.
2. Enables the purchasing of quantity and size to meet consumer's preference.
3. Makes possible more effective merchandising by displays and advertising.
4. Establishes a reliable basis for brand names.
5. Aids in attracting and holding regular customers.

To the Consumer

1. Provides assurance of quality and class as stated.
2. Permits selection of desired quality.
3. Provides basis for evaluating consumer information on uses.
4. Helps in evaluating variable prices listed.

Uniformity in standards, grades, and terminology furnishes a sound basis for trading, especially between widely separated markets, and eliminates the confusion caused by the lack of uniformity. Quality grades, along with improved

communications and transportation systems, permit buyers in consuming markets to deal directly with distant producing areas. They help buyers at each stage of marketing to select qualities best suited to their needs.

Market news price reports from competing producing areas and central markets must be related to recognized quality grades in order to be of practical value in making marketing decisions. Price information as published in market news reports and advertisements cannot be compared except on the basis of known quality and weights.

Uniform grades, terminology, and labels furnish the most reliable basis for gaining and maintaining consumer confidence. Graded poultry products permit consumers to select the quality and weight they want and to evaluate variable prices.

Commercial firms often use the U.S. standards and grades as a basis for establishing their own specifications for their product. Some States provide a voluntary grading and inspection program. Such programs generally follow in

whole or in part the standards and grades of the U.S. Department of Agriculture. Producers as well as processors may use the standards of quality as a basis for sorting or selecting birds for market.

Processors operating under the Poultry Products Inspection Act may use the letter grades A, B, and C on labels for shipping containers of poultry that has not been officially graded provided that such shipping containers do not come within the definition of a consumer package. The use of letter grades on labels of individual carcasses of poultry and consumer packages of poultry is permitted only if such products have been officially graded.

The use of the letters "U.S." in connection with poultry grade or inspection legends, unless the product has been graded or inspected by an authorized inspector or grader, is considered to be in violation of Public Law 272. This law provides penalties for false representations that an agricultural product has been officially inspected or graded.

U.S. DEPARTMENT OF AGRICULTURE POLICY IN DEVELOPING REGULATIONS FOR POULTRY

The development and use of U.S. standards and grades for agricultural products can be traced back to 1918. It was in that year, through an act of Congress, that the Secretary of Agriculture was authorized to establish grading services for agricultural products and to establish standards and grades for them.

The first standards and grades for dressed poultry were proposed in 1927 and for live poultry in 1929. Tentative standards and grades for these products were published in 1930. Tentative standards and grades for ready-to-cook poultry were first issued in 1944. The first regulations governing the in-

spection of poultry for wholesomeness came into effect in 1927, and inspection service was made available in that year. Before 1950 there were 3 separate sets of regulations and 8 separate sets of standards and grades dealing with poultry and poultry products. On January 1, 1950, these were incorporated in one document and issued as the "Regulations Governing the Grading and Inspection of Poultry and Edible Products Thereof and United States Classes, Standards, and Grades with Respect Thereto."

Responsibility for the development of the "Regulations Governing the Grading and Inspection of

Poultry and Poultry Products" has been delegated by the Secretary of Agriculture to the Poultry Division of the Agricultural Marketing Service. The Poultry Division acts as a coordinating agency in the development of the regulations, standards, and grades. Representatives of national, area, and State organizations from all phases of marketing from the producer to the consumer are consulted. Educational and enforcement groups such as State colleges of agriculture, State marketing bureaus, State and city health departments, and Food and Drug officials are also provided with an opportunity to comment on proposed changes.

In June 1946 Congress enacted Public Law 404, known as the Administrative Procedures Act. This act requires that proposed rulemaking be published in the Federal Register. It also requires that an opportunity be given to interested parties to present arguments for or

against the proposed rule or regulation. Except where good cause is shown for an earlier effective date, the final rule or regulation may not become effective until at least 30 days after publication in the Federal Register. Any interested person has the right to petition for the issuance, amendment, or repeal of a rule. In addition to publishing the proposed rules in the Federal Register, several thousand copies of the proposals are distributed to all phases of the industry from producer to consumer.

The Poultry Division recognizes that it is important to consider the preferences of consumers for certain quality factors. The fact that the important quality factors in poultry do not change materially from the time the poultry is processed until it reaches the consumer simplifies the problem of establishing standards and grades which are applicable at all stages of marketing.

POULTRY PRODUCTS INSPECTION ACT

The Poultry Division of the Agricultural Marketing Service is the USDA agency charged with the responsibility of administering the Poultry Products Inspection Act. This Act, Public Law 85-175, was enacted on August 28, 1957, and became fully effective January 1, 1959. The law requires inspection for wholesomeness of all poultry processed at plants shipping any of their product in interstate or foreign commerce.

Under the law, the poultry inspection service is responsible for inspecting poultry and poultry products to assure that they are wholesome, free from disease and adulteration, and accurately labeled. It is also responsible for approving the facilities and processing pro-

cedures to insure sanitary operations in each processing plant required to have inspection. Personnel and supervisory costs of the service required by the Act except for necessary overtime are borne by appropriated Federal funds.

Serving as groundwork for the installation of the mandatory inspection program was the more than 30 years of experience the administering agency had in carrying out a voluntary poultry inspection program. Under this program, criteria for the mandatory program had been developed in a gradual manner and had been tested through these years of experience. This provided for a relatively smooth transition to the mandatory program.

DEFINITIONS AND ILLUSTRATIONS OF U.S. STANDARDS FOR QUALITY AND GRADES

Poultry is grouped according to "kind" and "class." "Kind" refers to the different species of poultry, such as chickens, turkeys, ducks, geese, guineas, and pigeons. The kinds of poultry are divided into "classes" or groups which are essentially of the same physical characteristics, such as fryers or hens. The physical characteristics are associated with age and sex.

The kinds and classes of live, dressed, and ready-to-cook poultry listed in the U.S. Classes, Standards, and Grades are in general use in all segments of the poultry industry. They are as follows:

Classes of Poultry

Chickens

1. **ROCK CORNISH GAME HEN OR CORNISH GAME HEN.** A Rock Cornish game hen or Cornish game hen is a young immature chicken (usually 5 to 7 weeks of age) weighing not more than 2 pounds ready-to-cook weight, which was prepared from a Cornish chicken or the progeny of a Cornish chicken crossed with another breed of chicken.

2. **BROILER OR FRYER.** A broiler or fryer is a young chicken (usually 9 to 12 weeks of age), of either sex, that is tender-meated with soft, pliable, smooth-textured skin and flexible breastbone cartilage.

3. **ROASTER.** A roaster is a young chicken (usually 3 to 5 months of age), of either sex, that is tender-meated with soft, pliable, smooth-textured skin, and breastbone cartilage that is somewhat less flexible than that of a broiler or fryer.

4. **CAPON.** A capon is a surgically unsexed male chicken (usually under 8 months of age) that is tender-meated with soft, pliable, smooth-textured skin.

5. **STAG.** A stag is a male chicken (usually under 10 months of age) with coarse skin, somewhat toughened and darkened flesh, and considerable hardening of the breastbone cartilage. Stags show a condition of fleshing and a degree of maturity intermediate between that of a roaster and a cock or old rooster.

6. **HEN OR STEWING CHICKEN OR FOWL.** A hen, or stewing chicken, or fowl, is a mature female chicken (usually more than 10 months of age) with meat less tender than that of a roaster and with a nonflexible breastbone.

7. **COCK OR OLD ROOSTER.** A cock, or old rooster, is a mature male chicken with coarse skin, toughened and darkened meat, and hardened breastbone.

Turkeys

1. **FRYER - ROASTER TURKEY.** A fryer-roaster turkey is a young immature turkey (usually under 16 weeks of age), of either sex, that is tender-meated with soft, pliable, smooth-textured skin, and flexible breastbone cartilage.

2. **YOUNG HEN TURKEY.** A young hen turkey is a young female turkey (usually 5 to 7 months of age) that is tender-meated with soft, pliable, smooth-textured skin, and breastbone cartilage that is somewhat less flexible than that in a fryer-roaster turkey.

3. **YOUNG TOM TURKEY.** A young tom turkey is a young male turkey (usually 5 to 7 months of age) that is tender-meated with soft, pliable, smooth-textured skin, and breastbone cartilage that is somewhat less flexible than that in a fryer-roaster turkey.

(For labeling purposes, the designation of sex within the class name is optional and the three classes of young turkeys may be

grouped and designated as "young turkeys.")

4. YEARLING HEN TURKEY. A yearling hen turkey is a fully matured female turkey (usually under 15 months of age) that is reasonably tender-meated and with reasonably smooth-textured skin.

5. YEARLING TOM TURKEY. A yearling tom turkey is a fully matured male turkey (usually under 15 months of age) that is reasonably tender-meated and with reasonably smooth-textured skin.

6. MATURE TURKEY OR OLD TURKEY (HEN OR TOM). A mature or old turkey is an old turkey of either sex (usually in excess of 15 months of age) with coarse skin and toughened flesh.

Ducks

1. BROILER DUCKLING OR FRYER DUCKLING. A broiler duckling or fryer duckling, is a young duck (usually under 8 weeks of age), of either sex, that is tender-meated and has a soft bill and soft windpipe.

2. ROASTER DUCKLING. A roaster duckling is a young duck (usually under 16 weeks of age), of either sex, that is tender-meated and has a bill that is not completely hardened and a windpipe that is easily dented.

3. MATURE DUCK OR OLD DUCK. A mature duck, or an old duck, is a duck (usually over 6 months of age), of either sex, with toughened flesh, hardened bill, and hardened windpipe.

Geese

1. YOUNG GOOSE. A young goose may be of either sex, is tender meated and has a windpipe that is easily dented.

2. MATURE GOOSE OR OLD GOOSE. A mature goose, or an old goose, may be of either sex and has toughened flesh and hardened windpipe.

Guineas

1. YOUNG GUINEA. A young guinea may be of either sex and is tender meated.

2. MATURE GUINEA OR OLD GUINEA. A mature, or an old guinea may be of either sex and has toughened flesh.

Pigeons

1. SQUAB. A squab is a young pigeon of either sex that is extra tender meated.

2. PIGEON. A pigeon is a mature bird, of either sex, with coarse skin and toughened flesh.

Standards of Quality for Live Poultry

Standards of quality are applicable to an individual bird. Three qualities are established for live poultry; namely, U.S. A or No. 1 Quality; U.S. B or No. 2 Quality, and U.S. C or No. 3 Quality. Birds which fail to meet the requirements for U.S. C or No. 3 are classified as "Rejects." The specifications for the various qualities are based on the following factors:

- | | |
|----------------------|------------------------------------|
| 1. Health and vigor. | 5. Fat covering. |
| 2. Feathering. | 6. Degree of freedom from defects. |
| 3. Conformation. | |
| 4. Fleshing. | |

A summary of the minimum specifications for the various qualities is shown in table 1.

Live Poultry Grades

Live poultry is handled, sold, and traded commercially on the basis of lots. Since all of the birds in a lot are not likely to be the same, it is necessary that the grades permit a tolerance for some birds of a quality lower than the majority of the lot. Grades take care of these variations.

Live poultry grades are named U.S. Grade A or U.S. Grade No.

1; U.S. Grade B or U.S. Grade No. 2; and U.S. Grade C or U.S. Grade No. 3. In each of these grades, a lot of live poultry of a specified grade is required to contain at least 90 percent, by count, of birds of the stated quality; 10 percent may be of the next lower quality, except that U.S. Grade C is required to contain no birds below C quality.

Standards of Quality for Dressed and Ready-To-Cook Poultry

The three qualities that have been established for dressed and ready-to-cook poultry, A Quality, B Quality, and C Quality, are based on the following factors:

1. Conformation.
2. Fleshing.
3. Fat covering.
4. The degree of freedom from pinfeathers and vestigial feathers.
5. The degree of freedom from discolorations of the skin and flesh, and of blemishes and bruises of the skin and flesh.
6. The degree of freedom from freezer burn.

There are certain basic requirements that standards designed for consumer use must meet if they are to serve the best interests of the poultry industry. They must be stringent enough in definition and interpretation to result in a graded product having a reasonable degree of uniformity. The factors selected for quality determination must have real significance to the consumer. The consumer's interest in poultry quality concerns primarily: (a) flavor; (b) tenderness; (c) meat yield; (d) nutritive value; and (e) appearance.

The relationship between the present standards of quality for poultry and these primary consumer interests is based on current research.

Flavor of poultry meat has little, if any, correlation with the different

qualities. There is a difference between certain of the classes even within the kinds of poultry. The regulations require class names or equivalent information on the label. The flavor of broth and gravies is directly correlated with fat covering of the bird. This is one reason for the existence of a minimum standard for fat covering.

Tenderness is primarily an attribute associated with the class of poultry. Class names, in many instances, originated as a means of implying the proper method of cooking. The use of the word "young" with the kind of poultry is permitted in lieu of the class name. Another important factor in connection with tenderness is the processing technique.

Meat yield is affected by size and to a certain extent by the standards developed for fleshing. Laboratory tests show a definite correlation when birds of the same weight are selected on the basis of A, B, and C Quality for fleshing.

Nutritive value of poultry appears to be rather constant within individual classes of poultry, regardless of other quality factors.

Appearance is very important in these days of impulse buying. The present standards deal with the matter of appearance by requirements concerning dressing defects and fat cover.

Revised standards for poultry were issued July 1, 1960. As a result, the grader can more easily understand them and more precisely apply them to his grading job. Poultry within each grade will be more nearly uniform in quality. For example, the amount of fleshing required on the breast of Grade A birds is now spelled out in detail. This makes it considerably easier for the grader, particularly when grading larger breeds of turkeys marketed as broiler-fryers (4 to 8 pounds) and smaller sizes of chickens, which are sometimes marketed while yet immature.

TABLE I.—Summary of standards of quality for live poultry on an individual bird basis
[Minimum Requirements and Maximum Defects Permitted]

Factor	A or No. 1 Quality	B or No. 2 Quality	C or No. 3 Quality
Health and vigor	Alert, bright eyes, healthy, vigorous.	Good health and vigor	Lacking in vigor.
Feathering	Well covered with feathers showing luster or sheen.	Fairly well covered with feathers.	Complete lack of plumage feathers on back.
Conformation	Slight scattering of pin feathers.	Moderate number of pin feathers.	Large number of pin feathers.
Breast bone	Normal	Practically normal	Abnormal.
Back	Slight curve, $\frac{1}{8}$ -inch dent (chickens), $\frac{1}{4}$ -inch dent (turkeys).	Slightly crooked	Crooked.
Legs and wings	Normal	Moderately crooked	Crooked or hunched back.
Fleshing	Well fleshed, moderately broad and long breast.	Slightly misshapen	Misshapen.
Fat covering	Well covered, some fat under skin over entire carcass.	Fairly well fleshed.	Poorly developed, narrow breast, thin covering of flesh
	Chicken fryers and turkey fryers and young toms only moderate covering.	Enough fat on breast and legs to prevent a distinct appearance of flesh through skin.	Lacking in fat covering on back and thighs, small amount in feather tracks.
Defects	No excess abdominal fat.	Hens or fowl may have excessive abdominal fat.	
Tears and broken bones	Slight	Moderate	Serious.
Bruises, scratches, and calluses.	Free	Free	Free.
Shanks	Slight skin bruises, scratches, and calluses.	Moderate (except only slight flesh bruises).	Unlimited to extent no part unfit for food.
	Slightly scaly	Moderately scaly	Seriously scaly.

TABLE II.—Summary of specifications for standards of quality for individual carcasses of ready-to-cook chickens, ducks, guineas, and pigeons

[Minimum requirements and maximum defects permitted]

Factor	A Quality		B Quality		C Quality
	Breast and legs	Elsewhere	Breast and legs	Elsewhere	
Conformation	Normal		Practically normal		Abnormal.
Breastbone	Slight curve, or dent		Dented, curved, slightly crooked		Seriously crooked.
Back	Normal (except slight curve)		Moderately misshapen		Do.
Legs and wings	Normal		do.		Misshapen.
Fleshing	Well fleshed, moderately long and rounded breast.		Fairly well fleshed on breast and legs		Poorly fleshed.
Fat covering	Well covered—considering class and part.		Sufficient fat on breast and legs to present distinct appearance of flesh through skin.		Lacking in fat covering over all parts of carcass.
Pinfeathers:					
Nonprotruding pins and hair	Practically free		Few scattered		Scattering.
Protruding pins	Free		Free		Free.
Cuts, tears and missing skin ¹	do.		1½ inches		No limit.
Discolorations ²	1 inch		2 inches		Do. ³
Disjointed bones	1		1 or 2 if no broken bone		No limit.
Broken bones	None		1 nonprotruding		Do.
Missing parts	Wing tips and tail		Wing tips, 2d wing joint and tail		Wing tips, wings and tail.
Freezer burn	Few small (¼-inch diameter) pockmarks		Moderate-dried areas not in excess of ½ inch in diameter.		Numerous pockmarks and large dried areas.

¹ Total aggregate area of flesh exposed by all cuts and tears and missing skin.

² Flesh bruises are not permitted on the breast and legs of A Quality birds. Not more than ½ of total aggregate area of discoloration may be due to flesh bruises (where permitted) and skin bruises in any combination.

³ No limit on size and number of areas of discoloration and flesh bruises if such area: do not render any part of the carcass unfit for food.

TABLE III.—Summary of specifications for standards of quality for individual carcasses of ready-to-cook turkeys and geese

[Minimum requirements and maximum defects permitted]

Factor	A Quality		B Quality	C Quality
Conformation	Normal	Practically normal	Practically normal	Abnormal.
Breastbone	Slight curve or dent	Normal (except a slight curve)	Dented, curved, slightly crooked	Seriously crooked.
Back	Normal	Normal	Moderately crooked	Do.
Legs and wings	Well fleshed, moderately rounded breast.	Well fleshed, moderately long and rounded breast.	Moderately misshapen	Misshapen.
Fleshing	Well covered considering class	Well covered considering class	Fairly well fleshed on breast and legs	Poorly fleshed.
Fat covering			Sufficient fat on breast and legs to prevent a distinct appearance of flesh through skin.	Lacking in fat covering over all parts of carcass.
Pinfeathers:				
Nonprotruding pins and hairs.	Breast and legs	Elsewhere	Breast and legs	Elsewhere
Protruding pins	Practically free	Practically free	Few scattered	Few scattered
Cuts, tears, and missing skin, ¹	Free	Free	Free	Free.
Discolorations ²	do	3 inches	3 inches	No limit.
	2 inches	3 inches	3 inches	Do. ³
Disjointed bones	1	1	1 or 2, if no broken bones	No limit.
Broken bones	None	None	1 nonprotruding	Do.
Missing parts	Wing tips and tail	Wing tips and tail	Wing tips, 2d wing joint, and tail	Wing tips, wings and tail.
Freezer burn	Few small (1/4-inch diameter) pockmarks	Few small (1/4-inch diameter) pockmarks	Moderate-dried areas not in excess of 1/2 inch in diameter.	Numerous pockmarks and large dried areas.

¹ Total aggregate area of flesh exposed by all cuts, tears, and missing skin.² Flesh bruises and discolorations such as "blue back" not permitted on breast and legs of A Quality birds. Not more than 1/2 of total aggregate area of discoloration may be due to flesh bruises or "blue back" (when permitted), and skin bruises in any combination.³ No limit on size and number of areas of discoloration and flesh bruises if such areas do not render any part of the carcass unfit for food.

Summaries of the minimum specifications for the various qualities of ready-to-cook chickens, ducks, guineas, and pigeons are presented in table II, and for turkeys and geese, in table III. These summaries may be used as a basis for grading, whether a producer or processor wants to use the same grade designations (A, B, or C) or whether he wants to establish his own grade designations.

The birds shown in figures 1 to 4 may be used for making visual comparisons in grading.

Dressed and Ready-To-Cook Poultry Grades

The difference between standards of quality and grades is sometimes not understood. Standards of quality refer to the quality evaluation of an individual bird. Grades usually apply to wholesale lots of poultry; however, a grade may be properly applied to an individual bird, in which case "grade" and "quality" would be synonymous.

The revised standards and grades for poultry issued July 1, 1960, provide new standards and grades for poultry parts and new wholesale and procurement grades.

In addition, the new standards limit the use of the official letter grades—A, B, and C—to individually graded, ready-to-cook poultry. Previously, this letter grade was also used on lots of poultry grade on a wholesale basis—that is, poultry graded on representative samples and with some allowance for undergrade specimens.

The new wholesale poultry grades provide for sample grading but employ new terminology—U.S. Extras, U.S. Standards, and U.S. Trades. These grades are comparable to the A, B, and C grades but permit some allowance for lower quality birds.

Although this change was made to facilitate wholesale trading and to avoid confusion between the

wholesale and consumer grades, it will also assure the consumer that any bird marked U.S. Grade A has been individually graded.

The new procurement standards and grades are designed for use of large-scale buyers—hospitals, restaurants, manufacturers of canned poultry products, schools, and the like—who are primarily concerned with the meat yield of poultry rather than its appearance.

Poultry meeting the requirements for U.S. Procurement I would yield as much meat as U.S. Grade A birds, but the fat covering and conformation may be comparable to that of Grade B. In addition, extensive trimming is permitted, and wings or parts of wings may be missing.

Poultry graded as U.S. Procurement II has a somewhat lower yield, and trimming is permitted up to 10 percent of the meat. Half carcasses may be included in this grade if the meat yield represents half of the total.

These procurement grades will probably be most useful in buying turkeys and stewing chickens.

The revised regulations governing the grading of poultry parts authorize supervision of packaging and the elimination of any part that is not up to the standards for the grade. Previously, parts cut from a carcass could be packaged with the letter grade for which the carcass qualified without further examination.

The new grades for poultry parts require that birds be graded for fleshing before they are cut up and that after cutting, each part be examined. Lesser defects are permitted on an individual part than are permitted when the carcass is graded as a whole.

Each of the changes and additions in the standards is aimed at making the poultry grading service better suited to the needs of the industry and the consumer. Changes have been tailored to fit the various trade channels and to

give the public a better poultry product.

Unfit Poultry Not Permitted

The standards of quality and the grades for live, dressed, and ready-to-cook poultry do not permit inclusion of any birds or poultry carcasses that show evidence of any condition which may cause them to be unfit for human food.

Sizing Poultry

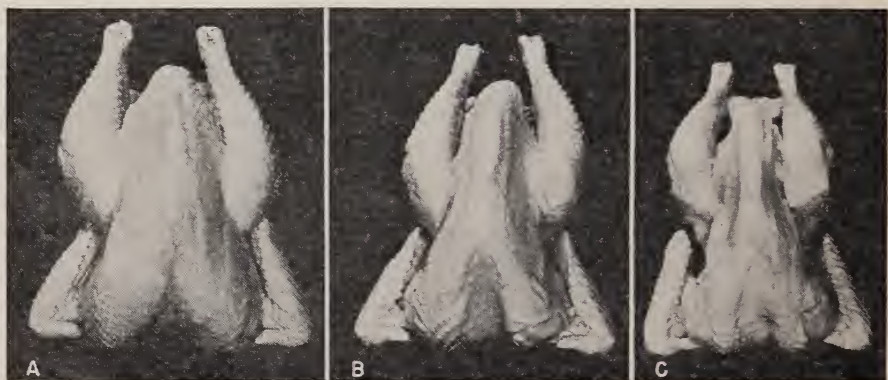
Poultry to be marketed effectively must be sized and packaged within weight ranges which are uniform enough to meet market requirements. Squabs, for instance,

are weighed on scales which reflect the individual bird's weight at the rate of pounds per dozen. Prices are listed on this basis. Small sizes of young chickens $\frac{3}{4}$ to $3\frac{1}{2}$ pounds are packed with $\frac{1}{4}$ -pound ranges. Guineas are packed in $\frac{1}{4}$ -pound ranges. Their weights run mostly from $1\frac{1}{4}$ to $2\frac{1}{4}$ pounds. Fowl, capons, roasting chickens, stags, and cocks are priced on the basis of $\frac{1}{2}$ -pound ranges in weight. It has become popular to package ducks to exact weight in ounces. Retail prices can thus be figured once for each of the 6 or 12 birds in the box. Wholesale prices for ducks generally are quoted for sizes under 5 pounds and for sizes 5



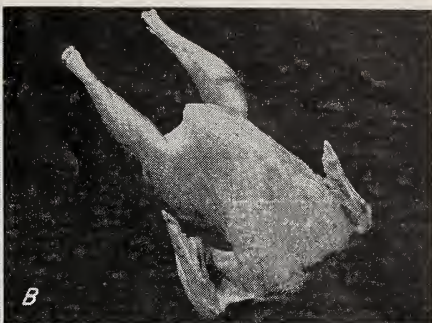
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FIGURE 1.—Young chicken carcasses: (Left to right) A Quality, B Quality, C Quality.



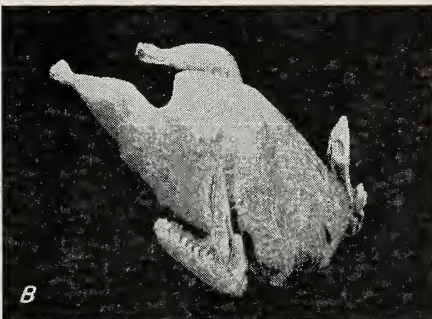
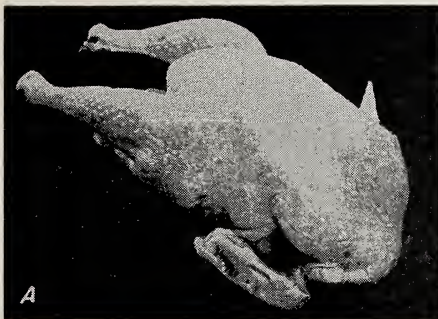
BN2203, BN2204, BN2205

FIGURE 2.—Hen, stewing chicken or fowl: (Left to right) A Quality, B Quality, C Quality.



BN2206, BN2207, BN2209

FIGURE 3.—*Young Hen turkey carcasses:*
(Left to right) *A Quality, B quality, and*
C Quality.



N15631, N15633, BN2208

FIGURE 4.—*Young Tom turkey carcasses:*
(Left to right) *A Quality, B Quality, and*
C Quality.



pounds and over. Turkeys and geese are packed in a range of 2 pounds. Geese weights are generally between 6 and 16 pounds. Turkeys may be found in weights as low as 4 pounds and as large as 30 pounds or over. Price listings

for sizes packed in ¼-pound and ½-pound ranges show the inside or low weight of the range. Price listings on sizes packed in a 2-pound range will show the full range, such as 4 pounds to 6 pounds.

FEDERAL AND FEDERAL-STATE PROGRAMS FOR GRADING AND INSPECTION

The Federal and Federal-State programs for grading and inspection of poultry have become important factors in marketing. These programs are made available to the industry on request, providing the applicant is willing and able to comply with the regulations. The costs involved in the administration of these voluntary programs are borne by the applicant. The costs involved under the compulsory inspection program are borne by the Federal Government.

Inspection Program

Consumers who buy inspected poultry and processed poultry products bearing the Federal inspection mark can be sure that their poultry meat comes from healthy birds processed in sanitary surroundings and that it is labeled truthfully.

Inspection of poultry for wholesomeness under terms of the Poultry Products Inspection Act is a big job. During 1960, the U.S. Department of Agriculture certified for wholesomeness more than 5 billion pounds of ready-to-cook poultry, which amounted to more than 82 percent of the poultry sold on farms (table IV).

Poultry used in canning and other processed foods during 1960 totaled 404 million pounds of ready-to-cook weight. The quantity used consisted of 293 million pounds of chicken; 102 million pounds of turkey; and 9 million pounds of other poultry.

In April 1961, there were 864 poultry processing plants utilizing the inspection service on a continuous basis requiring approximately 1,673 qualified inspectors at poultry slaughtering and further processing plants throughout the country. This staff includes more than 540 veterinarians. As the poultry inspection service is constantly being called upon to provide additional service, this field is one that offers excellent opportunity to graduates of veterinary medicine.

Poultry inspection procedures include: (1) supervision of the sanitation of plants; (2) ante mortem inspection as deemed necessary; (3) post mortem inspection of poultry during the time of evisceration to insure that the product is wholesome; (4) supervision of further processing of poultry, such as canning and preparing frozen poultry pies; (5) supervision of marking and labeling of poultry and poultry products; (6) disposal of condemned unwholesome carcasses and unfit products.

Sanitary Requirements

Plant sanitation is a prerequisite of the Department's program for inspection and grading of ready-to-cook poultry. The program provides for official approval of processing plants which meet rigid requirements for equipment and plant facilities and which are operated in conformance with good

sanitary practices. Plants which lack eviscerating facilities may be approved for the dressing of poultry. Dressed poultry produced by approved plants, and properly identified, is eligible for further processing in plants approved for the production of ready-to-cook poultry.

The official requirements for sanitary processing of dressed poultry prior to inspection were established in 1951.

The sanitary requirements are divided into three main parts, to cover:

1. Buildings and plant facilities.
2. Equipment and utensils.
3. Maintenance of sanitary conditions and precautions against contamination of products.

The first two parts specify what is required for a poultry processing establishment to comply as an official plant, and the third part sets forth the operating procedures and steps necessary to keep processing in conformity with the sanitary standards.

The sanitary provisions of the regulations are considered as the minimum necessary to produce clean and sanitary poultry food products. They are adaptable to small as well as large poultry processing operations. They require that processing operations be conducted in buildings that are well ventilated and lighted and are capable of being kept clean, free from vermin, dust, and other conditions that would contaminate food products. Water supplies must be ample and potable. Floors and walls in processing rooms must be impervious to moisture, and be smooth and suitable for easy and thorough cleaning. The drainage and plumbing systems must be adequate to dispose of water and other wastes resulting from processing operations, be properly installed, and be equipped with approved traps to prevent the development of health

hazards. Modern lavatory and locker rooms are required. The equipment used in processing operations must be of metal or other impervious material and be constructed and so placed as to permit thorough cleaning.

Feeding stations, killing and picking rooms, and all other rooms used in conjunction with poultry processing operations under inspection are considered as a part of the official plant and they must be equipped and operated in compliance with the sanitary standards. The operating procedures are designed to be practical and to produce clean, sanitary poultry under conditions that will conserve its quality and prevent deterioration and contamination. The speed with which the production line moves is regulated by the inspector in charge so as to make it possible to thoroughly examine each bird and permit the employees to prepare the poultry in a ready-to-cook manner.

Ante Mortem Inspection

Under the voluntary program, ante mortem inspection is required as a prerequisite to post mortem inspection when outbreaks of ornithosis or other diseases transmissible directly from affected poultry to man are suspected. The recently enacted Poultry Products Inspection Act provides that the Secretary of Agriculture shall, where and to the extent considered by him necessary, cause to be made by inspectors ante mortem inspection of poultry in any official plant.

Post Mortem Inspection

Poultry processed under inspection service is eviscerated only at the time of inspection. Each carcass is opened on the production line so as to present the internal organs and body cavity in a manner which will facilitate adequate inspection. The inspector examines

each carcass by viewing both the external and internal surfaces. The examination includes the lungs, kidneys, air sacs, and visceral organs. The liver and spleen are also examined by palpating.

At the time of evisceration, under inspection service, each carcass or any part thereof, which is found to be unsound, unwholesome, or otherwise unfit for human consumption, is condemned and receives such treatment as will prevent its use for human consumption and preclude dissemination of disease through consumption by animals.

When a poultry slaughtering plant uses only one inspector or when one inspector supervises several plants staffed with lay inspectors, he must be a veterinarian.

Trained lay inspectors often work on the inspection line at large poultry slaughtering plants. They may condemn carcasses with easily recognizable systematic disease conditions. However, those carcasses falling in a doubtful category must await examination by the veterinary inspector. In all questionable cases, the veterinarian makes the condemnation decision.

Inspection of Processing

Supervision of canning and other processing of such poultry products as chicken and turkey pot pies, ready-to-heat and serve chicken and turkey dinners, and stuffed poultry (ready-to-roast and serve), covers sanitation, formula compliance, and condition of all the ingredients used in the poultry products. Only poultry which has previously been inspected for wholesomeness may be used in these processing plants.

Packaging and Labeling

Supervision of poultry packaging deals with adequacy of packaging from the standpoint of protecting the product from contami-

nation and minimizing quality deterioration. It also deals with the informational statements that are contained on the packages. The label is checked for accuracy to be sure that illustrations and wording appropriately describe the contents.

Condemnation Procedures

The condemned carcasses or parts of carcasses are disposed of, under the direct supervision of an inspector or authorized representative, by steam sterilization, incineration, or by the application of approved chemical denaturants.

The Department's poultry inspection service maintains a pathological laboratory where various conditions found in poultry are studied as a basis for condemnation procedures. Determinations with regard to condemnations are reviewed periodically by recognized authorities from land-grant colleges and veterinary schools, members of the staffs of the U.S. Public Health Service and the Food and Drug Administration, and representatives of State livestock sanitation boards. In this manner the Department's program is kept current with research developments in this field.

Grading Program

The swing toward marketing poultry on the basis of U.S. grades has been accelerated chiefly because many more retailers have begun selling only USDA inspected and graded poultry and poultry parts.

This retailing policy has had a noticeable effect on the amount of broilers and fryers going through the U.S. grading programs. (A large percentage of the turkeys sold at retail for years has been federally graded.)

The volume of turkeys graded during 1960 totaled 889 million pounds ready-to-cook weight (fig. 5). This amount was equivalent to

TABLE IV.—Volume of poultry slaughtered under Federal inspection, 1960

Class	Inspected ¹		Certified ¹ (ready-to-cook weights)	Condenned ¹ ante mortem (live weight)	Condenned ¹ postmortem (N.Y. dressed)
	Number	(Live weight)			
	<i>Thousands</i>	<i>1,000 pounds</i>	<i>1,000 pounds</i>	<i>1,000 pounds</i>	<i>1,000 pounds</i>
Young chickens-----	1, 533, 560	5, 136, 833	3, 699, 003	12, 018	114, 901
Mature chickens-----	110, 466	5, 535, 181	372, 353	1, 761	12, 316
Total chickens-----	1, 644, 026	5, 672, 014	4, 071, 356	13, 779	127, 217
Young turkeys-----	54, 225	1, 019, 850	815, 191	1, 413	11, 237
Old turkeys-----	2, 690	50, 221	40, 094	70	654
Fryer-roasters-----	13, 787	119, 936	93, 128	268	1, 518
Total turkeys-----	70, 702	1, 190, 007	948, 413	1, 751	13, 409
Ducks-----	10, 086	62, 287	44, 385	38	962
Other poultry-----	-----	4, 401	3, 059	3	31
Total poultry-----	-----	6, 928, 709	5, 007, 213	15, 571	141, 619

¹ Compiled from statistics of Agricultural Marketing Service.

75 percent of turkeys sold off farms. The volume of poultry, excluding turkeys, graded under Federal and Federal-State programs during 1960 totaled more than 2 billion pounds ready-to-cook weight (fig. 6). This amount was equivalent to 42 percent of poultry other than turkeys sold off farms.

The grading program provides for the cooperation of various State departments of agriculture and the extension services of the State colleges. Grade identification or grade labels in cooperating States may use the phrase "Federal-State Graded."

Impartial grading and consistent and uniform interpretation of standards and grades are the basis of the success of Government grading. Whether grading is done in cooperation with a State agency or by Federal employees alone, it is referred to as "official grading."

Grading services are conducted for the primary purpose of furnishing producers, processors, and others an impartial interpretation of official national standards and grades. An agreement signed by the cooperating parties sets forth the procedures and methods to be followed in conducting the program. These services are operated on a voluntary basis and are supported almost entirely by fees charged the users.

Poultry grading service is available to the industry on the fee basis (cost per unit or per hour), or the resident or continuous grading basis.

Fee grading is done on request from applicants for the grading of a specific lot or carload of poultry. Requests for this type of service are usually made at irregular intervals and the charges for the service are based on the amount of prod-

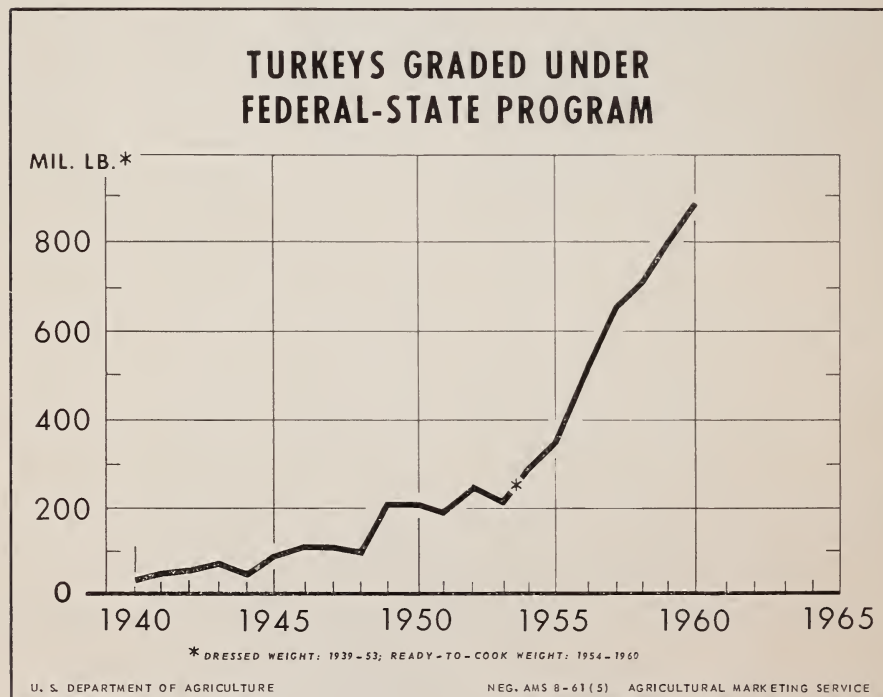


FIGURE 5.—The volume of ready-to-cook turkeys graded under the Federal-State program (1935-60).

POULTRY (OTHER THAN TURKEYS) GRADED UNDER FEDERAL-STATE PROGRAM

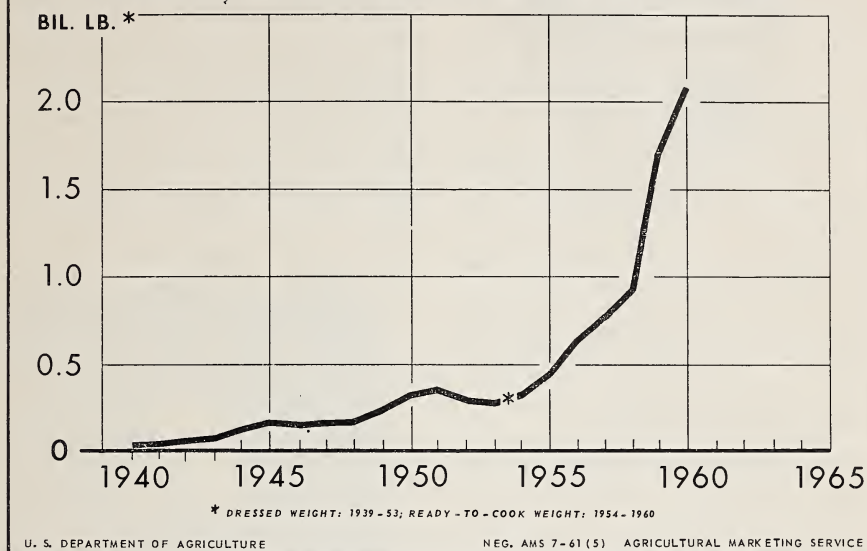


FIGURE 6.—*The volume of ready-to-cook poultry (excluding turkeys) graded under the Federal-State program (1935-60).*

uct graded or on the time required to perform the service. Most of the fee grading work is carried on at terminal markets where impartial certification of quality and condition is desired and grading is done on a representative sample basis. The applicant for service usually needs only the covering certificate as evidence of the quality or condition of the product examined. It is the general practice, however, for the grader to identify each container in the lot with an official lot number or grade stamp.

Resident or continuous grading is done by graders who are stationed in the applicant's processing plant and are available at all times for grading work at the plant. Most of the resident grading is conducted in processing plants at shipping points within the heavier producing areas, although such grading is also done for a few processors in distribution centers. During the early part of 1961, there were 320

applicants using continuous poultry grading service.

Individual dressed birds may not be identified with the grade mark even though the grading is performed on an individual bird basis. However, the bulk containers of dressed poultry may be identified with the wholesale grade. Provided they are identified as having been processed in an official plant, dressed poultry may be graded, and bulk packages so marked, at places other than official plants.

Ready-to-cook poultry must have been officially inspected for condition and wholesomeness and be properly identified as an inspected product to be eligible for grading, whether the grading is done in an official plant or elsewhere. Ready-to-cook birds which have been graded on a sample basis may not bear an individual grade identification. The bulk packages, however, may be identified with the official grade.

OFFICIAL IDENTIFICATION FOR CONSUMER AND WHOLESALE PACKS

Processing plants operating under the U.S. Department of Agriculture poultry grading and inspection services may use the appropriate official identification marks on individually labeled poultry products.

These official identification marks are applied under the immediate supervision of official graders or inspectors. The marks may be printed on the individual packages or on paper inserts to be placed in the containers or on metal or paper tags that are affixed to the bird, usually to the web of the wing.

The Inspection Mark

All slaughtered poultry which moves in interstate commerce and is intended for human food is subject to the U.S. Department of Agriculture's regulations implementing its administration of the Poultry Products Inspection Act. Poultry and poultry products eligible for movement in interstate commerce

ment of Agriculture," as illustrated in figure 7. The plant number will be found within the circle or elsewhere in the packaging material. Processors who do not engage in interstate commerce and as a consequence cannot avail themselves of free inspection as provided in the Poultry Products Inspection Act may receive inspection under the Department's voluntary program. Product inspected under the voluntary program will be identified by an inspection mark in the form of a hexagon. The mark will contain the wording "USDA Inspected and Passed—Voluntary Poultry Inspection Service." These marks denote wholesomeness only—not grade (quality). Officially graded poultry will bear a grading mark with a letter grade as illustrated in figure 8.

The inspection mark may be found on—

- frozen cooked (or partly cooked) chicken and turkey pies, soups, dinner dishes, and whole dinners.
- canned chicken and turkey, and combinations including soups and mixtures with other foods such as noodles, cereals, vegetables.
- chilled or frozen ready-to-cook whole chickens, turkeys, ducks and geese.
- chilled or frozen ready-to-cook cut-up parts of chicken and turkey.



FIGURE 7.—The Federal inspection mark.

will be identified by a mark which shall be in the form of a circle and contain the wording "Inspected for Wholesomeness by U.S. Depart-

The Grade Mark

The grade mark indicates the quality (U.S. Grade A, B, or C). It will usually be found on the same label as the inspection mark.

The shield design used as the official grade mark contains the letters "USDA" and the letter grade

(fig. 8). The information within the shield shall be printed in a light color on a dark field. In addition, a term such as "Federal-State Graded" or "Government Graded" may be used adjacent to but not within the grade mark shield. The class of the poultry or the kind of poultry with the prefix "young" or "old" or "mature" or the words "young poultry" or "mature or old poultry" must be shown somewhere on the packaging material.



BN4293

FIGURE 8.—Federal grade mark for ready-to-cook poultry.

Figure 9 is an example of a satisfactory wing tag. Wing tags of the shield design may be used to show both the inspection mark and grade mark.

Identification of Dressed Poultry

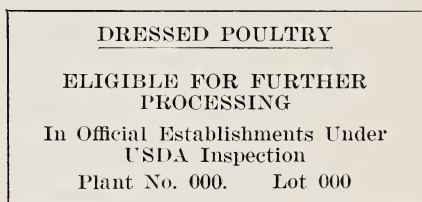
The mark used on bulk packages of dressed poultry which has been certified as having been produced under USDA sanitary standards is



BN13484

FIGURE 9.—Example of wing tag.

in the form of a rectangle (fig. 10). Dressed poultry may not be moved in interstate commerce except from one official establishment to another official establishment for further processing as ready-to-cook poultry or as poultry products. The wording required with the mark is as follows: "Dressed Poultry—Eligible for Further Processing in Official Establishments under USDA Inspection." In addition, the labels



BN5042

FIGURE 10.—Identification used on bulk packages of dressed poultry.

bear a lot number indicating the day of the year the poultry was slaughtered. The wording must be contained in a rectangle not less than 1½" x 3" in size.

SUGGESTED SPECIFICATIONS FOR INSTITUTION BUYING

Buyers of large quantities of poultry should be able to specify and to be sure of getting the kind of product they need.

United States classes, standards, and grades for poultry provide a basis which may be used in drawing up specifications in simple ac-

curate terms that are widely used and understood.

The following information should be included in specifications to prospective suppliers:

1. Kind.
2. Type.
3. Class.
4. Individual weights (size).
5. Style.
6. Grades.

Kind refers to the species, such as chickens, turkeys, ducks, geese, guineas, and pigeons.

Type indicates whether the poultry is fresh chilled or frozen. It is important that the type be specified. Fresh chilled poultry may be held at 40° F. for 3 or 4 days. If cooling facilities are not available, fresh chilled poultry should be used within a few hours of delivery. Frozen poultry should be delivered far enough in advance of use to allow for thawing prior to cooking. Depending on the size of the birds, 2 to 4 days at 40° F. will be necessary. Frozen poultry should be cooked promptly after thawing.

Class indicates the physical characteristics due to age and sex. Some kinds of poultry such as guineas have only two classes—young and old. The young of other kinds are divided into classes on the basis of the usual method of cooking, such as broiling, frying, and roasting. Classes of poultry are described in detail on page 5.

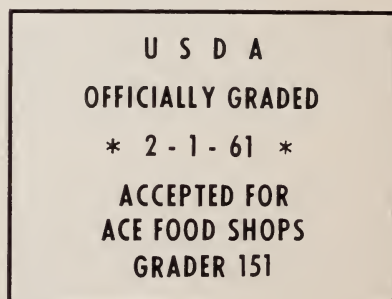
Size or weight specifications will vary with the method of serving. As a general rule, the larger sizes are more economical for serving roasted poultry. This is not true of roasted ducklings, however, which are often quartered for individual servings. The size of poultry items purchased for broiling will be determined according to whether they are to be served whole, halved, or quartered, and to the size of individual portions desired.

Style refers to the way the poultry is processed—whether it is com-

pletely dressed and eviscerated and prepared in *ready-to-cook* style or whether it is *dressed* with only the blood and feathers removed.

Grade means the quality of the product based on such factors as fleshing, fat covering, and freedom from defects such as cuts, tears, and discolorations. U.S. Grade A is recommended when poultry is to be carved at the table or is to be served whole, halved, or quartered. In addition to its more desirable appearance, U.S. Grade A poultry will generally have a larger amount of meat in relation to the carcass weight. While the defects permitted in U.S. Grade B will not be noticeable when the poultry is served in sliced or cut-up portions, it does not follow necessarily that savings can be made by buying U.S. Grade B if portions of equal weight are served.

In order to assure delivery of the quality ordered, specifications should require that the poultry bear the official grade and inspection legend of the U.S. Department of Agriculture or an acceptance stamp as illustrated in figure 11.



BN12770

FIGURE 11.—Official mark to indicate acceptance under institutional purchase contracts.

Arrangements may be made for acceptance service available under the Federal-State grading program. This type of service can be obtained in every State by applying to one of the U.S. Department of Agriculture poultry grading offices

INVITATION, BID, AND AWARD

Issued by Manager Ever-ready Restaurant	Address 1122 Supply Street Happy Haven, Maryland
---	--

Date issued

Sealed bids in duplicate will be received at the above office until -----, 19--
for the items and in the quantities indicated for delivery on the dates indicated.
Quantities indicated are approximate and may be reduced or eliminated on instruction
of the buyer.

Increases up to 20 percent will be binding at the discretion of the buyer. All items
to be officially identified by the U.S. Department of Agriculture for class and quality.
Costs of such service to be borne by the vendor.

Items	Supplies	Quan- tity	Unit	Unit price	Amount
1	Chicken, fresh chilled fryer, 2½-3 lbs., ready-to-cook, U.S. Grade A. To be delivered-----	500	lbs-----		
2	Chicken, fresh chilled fowl, 3½-4 lbs., ready-to-cook, U.S. Grade B. To be delivered-----	100	lbs-----		
3	Turkey, frozen, Young Tom 20-22 lbs., ready-to-cook, U.S. Grade A. To be delivered-----	100	lbs-----		
4	Squab, frozen, 10 to 12 oz., dressed, U.S. Grade A. To be delivered-----	50	lbs-----		
5	Ducks, frozen Roaster Duckling, 5 to 5½ lbs., ready-to-cook, U.S. Grade A. To be delivered-----	50	lbs-----		

Vendor -----

FIGURE 12. *Example of an invitation to bid.*

which are located in most of
the large cities or by writing to
the Poultry Division, Agricultural
Marketing Service, U.S. Depart-
ment of Agriculture, Washington
25, D.C. The cost of this service
is nominal when shipment from one
vendor totals more than 500 pounds.
Under this program, buyers can
have their poultry purchases in-
spected for compliance with their
specific requirements. When poul-
try is bought on the basis of con-
tract specifications, each package is
stamped to show that the delivery
is acceptable.

By purchasing officially graded
poultry, restaurants can buy on the
basis of competitive bids with as-

surance that the products delivered
will meet their requirements. In-
voices are stamped to let manage-
ment know that the delivery has
met specifications and payment is
in order. Certificates are also is-
sued to attest to the quality, class,
weight, and other requirements
of poultry deliveries. Uniformly
sized birds and accurate weights
are important to the buyer. Many
users of the acceptance service re-
quire that the product be graded
within 1 or 2 days of delivery date
in order to have added assurance
that the quality delivered is in line
with the quality paid for. The
field staff and the Washington,
D.C., office of the Poultry Grading

Service will be glad to discuss poultry procurement problems with quantity buyers and assist them in developing buying specifications.

Unless additional requirements are stipulated, most purchases can be made on the basis of the U.S. Grades for Poultry. In such instances, all that buyers need to specify in making purchases is the class, weight range, and U.S. grade desired. Buyers whose requirements run to shipments under 500 pounds can avail themselves of this service without added cost, because the product will come from bulk shipments previously graded and inspected.

Invitations to bid can be simple or elaborate. Private buyers gen-

erally need not elaborate on the general requirements. The most important thing is to describe the item needed in such understandable language that all parties can avail themselves of the services of an unbiased arbiter in case of disagreement.

It is suggested that forms be printed so that items to be purchased may be typed or mimeographed in the appropriate columns.

Buyers who buy only by telephone might want to have a similar form prepared, listing all items commonly bought, to record bids received by telephone. A simplified invitation to bid might follow the pattern illustrated in figure 12.

ADMINISTRATION OF PROGRAMS

The Poultry Division of the Agricultural Marketing Service has a number of functions, one of the most important being the responsibility for administering the grading and inspection programs. The administration of the programs is handled primarily in the Washington office. The Division, however, maintains six area offices for the purpose of supervising the work at the field level.

The Division is responsible to the Administrator of the Agricultural Marketing Service for directing and coordinating the formulation and recommendation of policies and programs relating particularly to surplus removal, expansion of market outlets, and defense and mobilization activities.

A small staff in the Division is responsible for directing and coor-

ordinating the policy and programs formulation relating to the development of standards, grades and inspection and grading regulations for shell eggs, egg products, poultry, and domestic rabbits; standards for containers and equipment for these products; and programs to improve quality maintenance and marketing practices. This group prepares many of the publications and much of the educational material issued by the Poultry Division. It also prepares training aids in the forms of slides and charts for use in training graders and inspectors. These training aids are widely used by the poultry industry. A home economist is employed to develop educational material suitable for distribution by private and governmental agencies to consumers.

AREA OFFICES—POULTRY GRADING

- (1) *Atlantic Area:* Connecticut, Delaware, Florida, Georgia, Maine, Maryland, Massachusetts, New Hampshire, New Jersey, New York, North Carolina, Pennsylvania, Rhode Island, South Carolina, Vermont, Virginia, West Virginia.
Room 1006, U.S. Customs House, 2d and Chestnut Streets, Philadelphia 6, Pa. (Telephone, Market 7-6000, extension 482 or 483.)
- (2) *East Central Area:* Alabama, Arkansas, Illinois, Indiana, Kentucky, Louisiana, Michigan, Mississippi, Missouri, Ohio, Tennessee, Wisconsin.
Room 1117, U.S. Customs House, 610 South Canal Street, Chicago 7, Ill. (Telephone, Harrison 7-6910, extension 338 or 339.)
- (3) *West Central Area:* Colorado, Iowa, Kansas, Minnesota, Nebraska, New Mexico, North Dakota, Oklahoma, South Dakota, Texas.
Room 503, Iowa Building, Des Moines 9, Iowa. (Telephone, Cherry 3-2171, extension 474 or 475.)
- (4) *Western Area:* Arizona, California, Idaho, Montana, Nevada, Oregon, Utah, Washington, Wyoming.
Room 203, 180 New Montgomery Street, San Francisco 5, Calif. (Telephone Yukon 6-3500, extension 3494 or 3495.)

AREA OFFICES—POULTRY INSPECTION

- (1) *Northeastern Area:* Connecticut, Delaware, Maine, Maryland, Massachusetts, New Hampshire, New Jersey, New York, Pennsylvania, Rhode Island, Vermont, Virginia, West Virginia, Washington, D.C.
Room 1007, U.S. Customs House, 2d and Chestnut Streets, Philadelphia 6, Pa. (Telephone, Market 7-6000, extension 480.)
- (2) *East Central Area:* Illinois, Indiana, Kentucky, Michigan, Ohio, Wisconsin.
Room 1014, U.S. Customs House, 610 South Canal Street, Chicago 7, Ill. (Telephone, Harrison 7-6910, extension 263 or 175.)
- (3) *Western Area:* Arizona, California, Idaho, Montana, Nevada, Oregon, Utah, Washington, Wyoming.
Room 210, 180 New Montgomery Street, San Francisco 5, Calif. (Telephone Yukon 6-3500, extension 3486.)
- (4) *West Central Area:* Colorado, Iowa, Kansas, Minnesota, Nebraska, North Dakota, South Dakota, Missouri (northern).
Room 504, Iowa Building, Des Moines 9, Iowa. (Telephone, Cherry 3-2171, extension 253.)
- (5) *Southeastern Area:* Alabama, Florida, Georgia, Mississippi, North Carolina, South Carolina, Tennessee.
Room 321, 900 Peachtree Building, 900 Peachtree Street NE., Atlanta 9, Georgia. (Telephone, Trinity 6-3311, extension 5015.)
- (6) *Southwestern Area:* Arkansas, Louisiana, New Mexico, Oklahoma, Texas, Missouri (southern).
Room 405, States General Life Insurance Co. Building, 708 Jackson Street, Dallas 2, Tex. (Telephone Riverside 8-5611, extension 2691 or 2692.)



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Growth Through Agricultural Progress